

USER MANUAL

FryMac MKII

Mounting, operating and service.

Original language – English

V1.0.



Go to FryMac.com
to see instruction
videos



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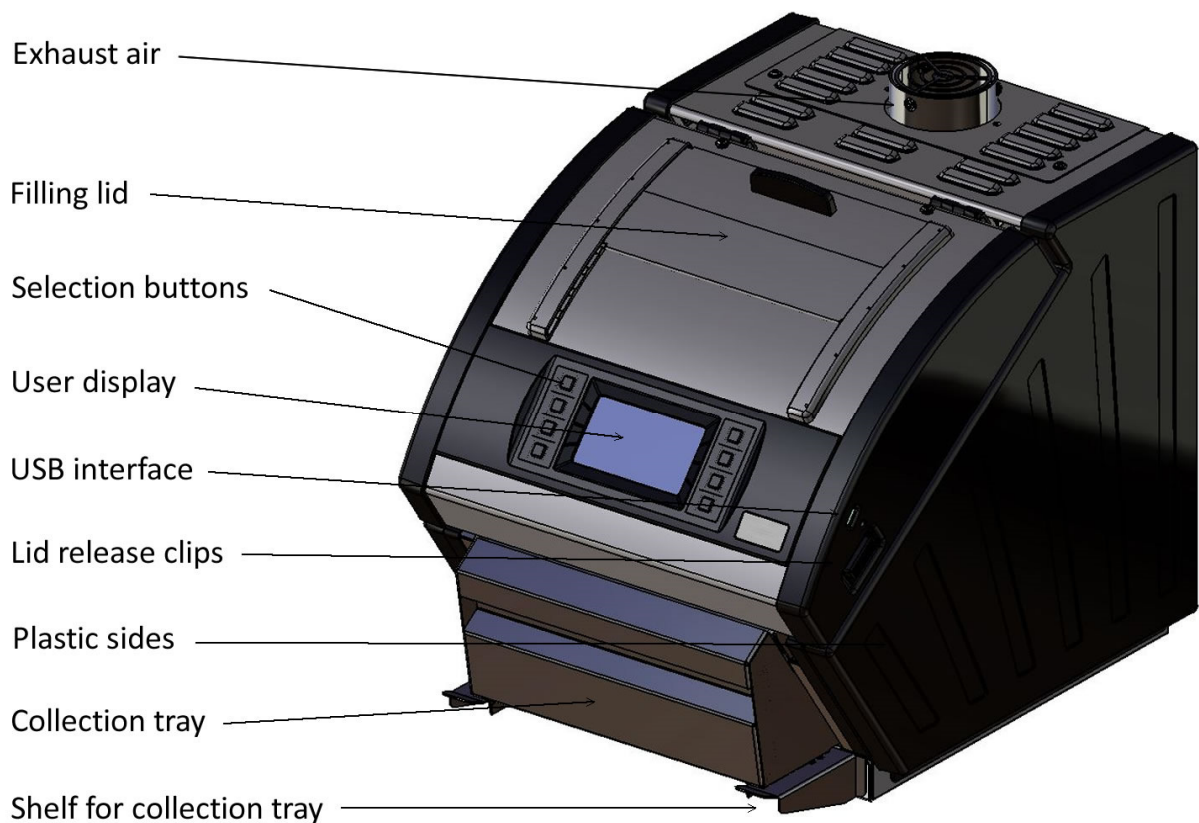
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1. General Product Description

FryMac MKII is designed for preparation of french fries and other fast food products. The machine prepares portioned frozen food in a cooking process resembling barbecuing without the use of ordinary cooking oil or lard.

- Low fat content
- God taste
- Shortened cooking time (1.45 minutes - about 2 minutes for French fries of 100 g).
- No oil / lard purchase and therefore no problems with disposal of used oil / lard.

FryMac MKII has been tested for preparation of Mom's products only. If other products are used, the result might not be satisfactory. If damage should occur due to usage of products not Recommended by your supplier or on www.frymac.com, this is not part of the guarantee.



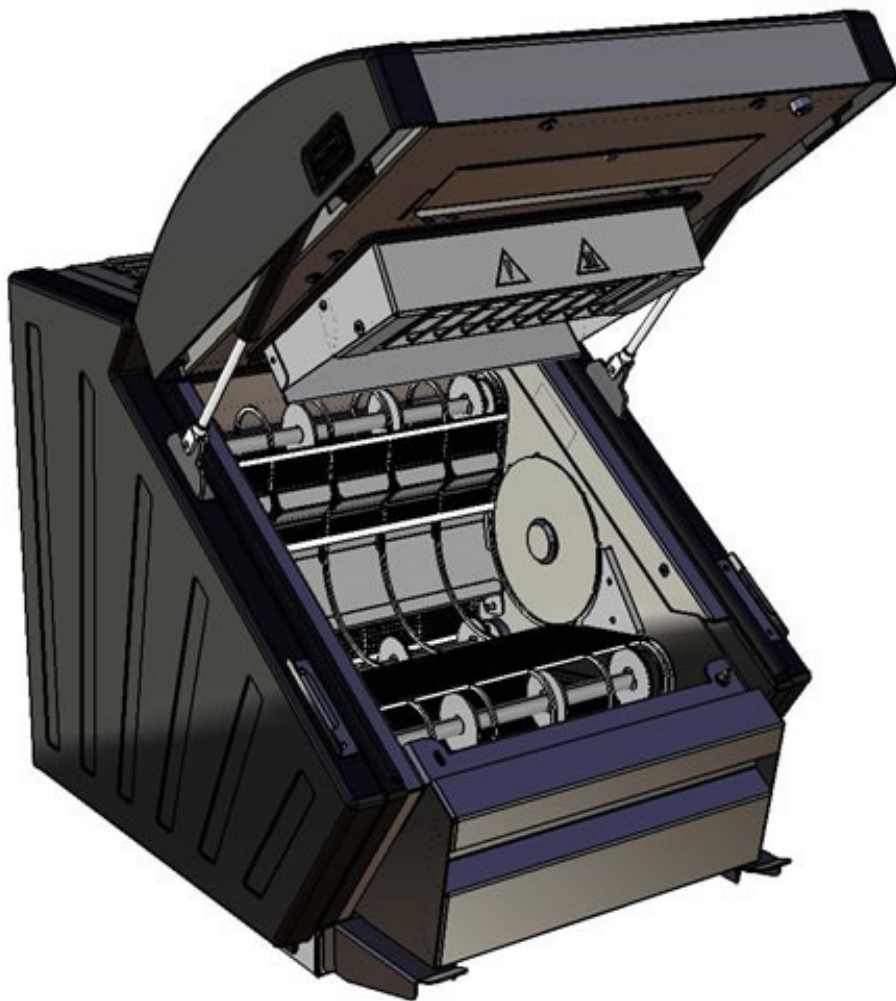
FryMac MKII cooks using 6x halogen lamps as a heat source.

Portioned French fries or other products are entered through a manually operated filling lid.

The French fries fall onto a metal conveyor that turns during the cooking process to enable the French fries to tumble.

When the cooked cycle is complete, the conveyor direction is reversed to dispense the French fries into a collection tray.

Air is circulated through the machine to remove moisture from the product and to simultaneously cool the working components and external surfaces.



2. Installation procedure

2.1. Unpacking

Unpack the machine, remove all packaging materials and look for any visible damages as a result of mishandling during transportation. If any damages are visible, contact your local agent immediately. Never install a machine that has been visibly damaged.

2.2. Installation

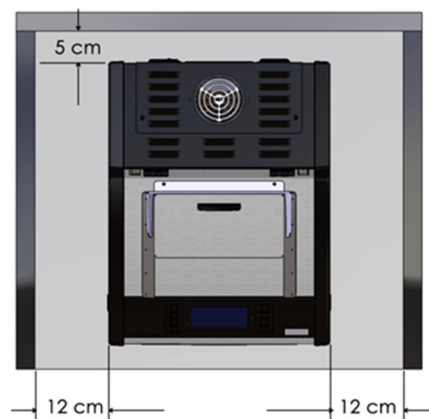
The machine should be placed indoors on a stable and level surface. The machine should be placed on a table at ordinary kitchen table height.

The minimum space shown must be available. This is to allow access to locking clips for lid, power cable and to ensure that the ventilation holes are not covered.

Rear = 5cm.

Left side = 12cm

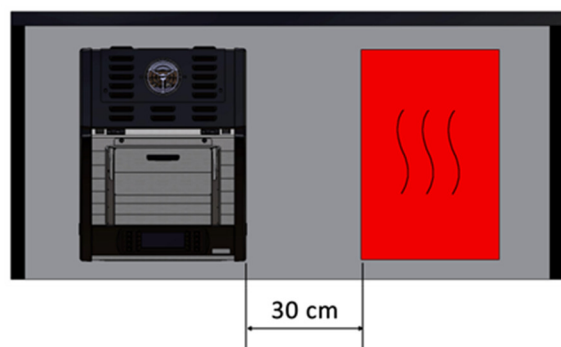
Right side = 12cm



If the machine is installed next to a hot appliance that emits radiant heat (such as a radiant fries warmer, toaster, oven or similar), there should be a minimum distance of 30 cm between FryMac MKII and the hot appliance. This goes for the left and right side of FryMac MKII.

Left side = 30 cm

Right side = 30 cm

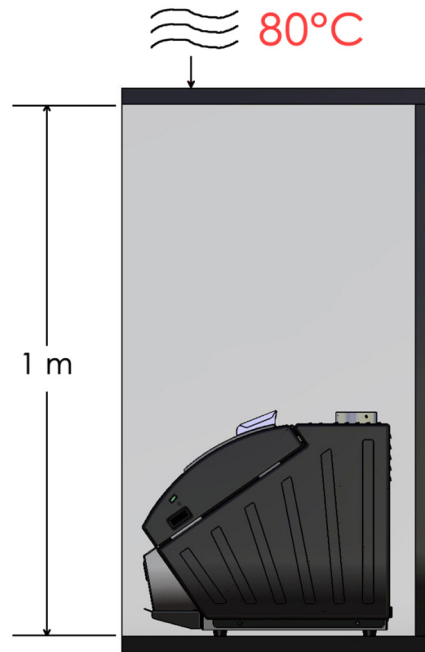


2.3. Height requirements above machine

It is recommended that there is free space above the machine to allow the hot exhaust air to escape. Preferably in the vicinity of an air extractor to remove the exhaust air from the room.

If however the machine is placed below a surface, the minimum distance of 1 meter from the base of the machine must be observed.

The materials above the machine must also be able to withstand a constant working temperature of 80°C.

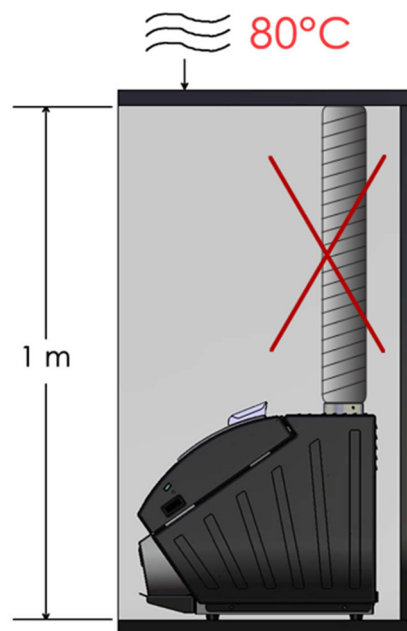


Side view

Do not install any extraction directly on the machine.

If you wish to have any extraction pipe above the machine a minimum safety distance of **15 cm must be observed.**

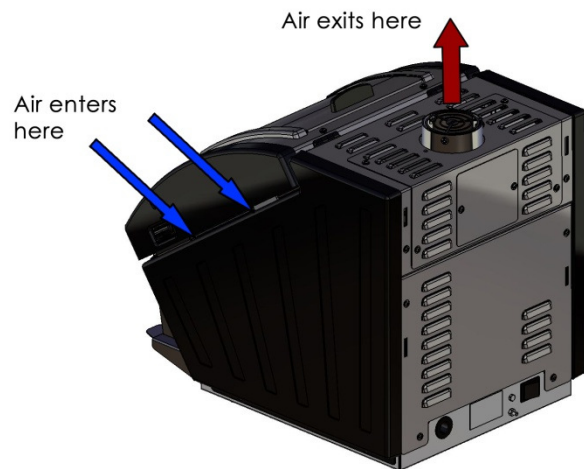
Side view



2.4. Ventilation holes

The outer lid surfaces are cooled by a controlled airflow within the machine. The air enters in the machine in the gap between the lid and the machine's plastic sides. It flows through the machine and exits via the exhaust tube.

Do **not** block ventilation holes / openings. Reduced ventilation can result in overheating of the machine. Consequently a safety device will close the heating lamps down. The machine cannot be used until it has cooled down to within its normal working temperature and the thermal protection switch has been reset.



2.5. Exhaust

As a standard, the machine exhaust tube is configured so that exhaust is facing upwards.

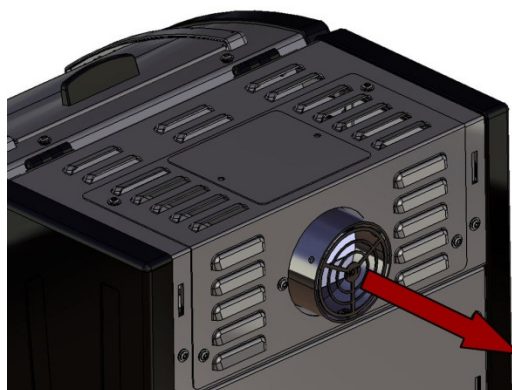
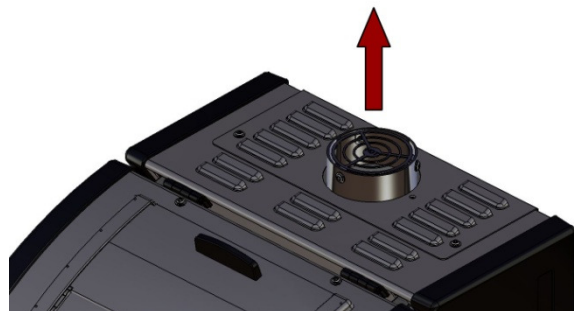
Note: The position of the exhaust tube can also be reconfigured so that exhaust is facing the rear of the machine.

The air leaving the machine during operation is maximum 170 °C just above the exhaust.

Ensure that the machine is not placed directly beneath materials that could be affected by the hot air leaving the exhaust.

It is possible to reconfigure the exhaust tube so that exhaust is from the rear of the machine.

If this configuration is used, precautions must be made to ensure that heat from the exhaust air does not cause a hazard.



2.6. Ambient temperature

The machine must not be used, if temperatures are below +10 °C or above +40°C and the relative humidity is above 85% RH.



2.7. Electrical connection

The machine must be connected to 230V AC, 50 Hz and a fuse of minimum 13A. Va

riations in the power supply must not be more than +10%, -10%.

For legal and safety reasons the machine must be connected to ground.



2.8. Earthing terminal for external equipotential bonding.

The machine is provided with a grounding terminal (M5 thread) on the rear side that can be used for the connection of an equipotential bonding conductor.

The terminal is marked by the equipotential bonding symbol (5021 of IEC 60417-1).



Equipotential grounding terminal

2.9. Important note

Do not place the machine on surfaces or near walls, partitions or kitchen furniture and the like – unless they are made of non-combustible material or clad with non-combustible heat insulating material, and pay attention to fire prevention regulations.



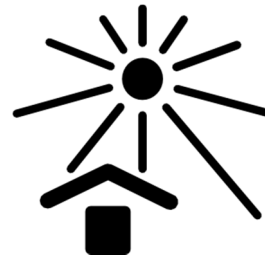
2.10. Important

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



2.11. Warning

Do not expose the machine to direct sunlight



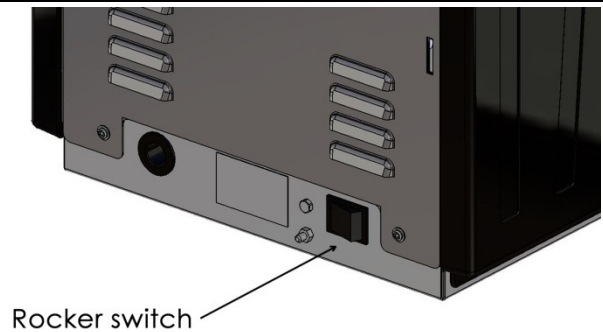
3. Daily use

3.1. Turning on machine

Before turning on the machine ensure that the following parts are mounted correctly.

- Cradle
- Collection tray
- Drip tray

The machine is turned on by using the rocker switch located on the rear of the machine.



Press any button next to the display to start the warming up cycle.



3.2. Warming up

When the machine is powered up from cold start, allow approx. 10 minutes for the machine to reach its correct idle temperature.

During the warming up cycle the text 'warming up' will show in the display.

The lower grey area displays menu name and current temperature in the machine.



3.3. Operation

Each of the upper 6 buttons can be pre-set for preparation of a product.
Up to 30 products can be pre-set.

The buttons 1, 2, 3, - 5, 6 and 7 form a 'selection group' each consisting of 6 products.

Button 4 'more products' toggles between the various 'selection groups'.

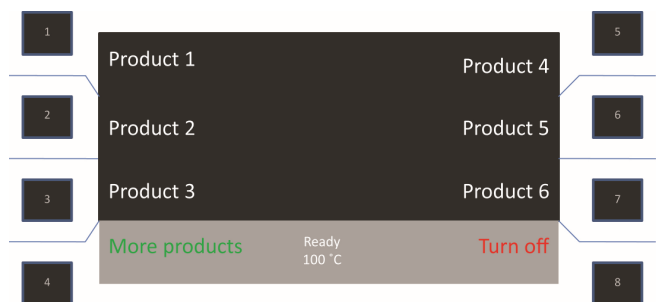
Press button 4 to recall the next 'selection group' in display, totally 5 times.



Starting cycle:

To start a cooking cycle, press the button corresponding to the wanted product. The display will now show 'enter product'.

Further pre-set products are available by pressing button 4 'More products'.

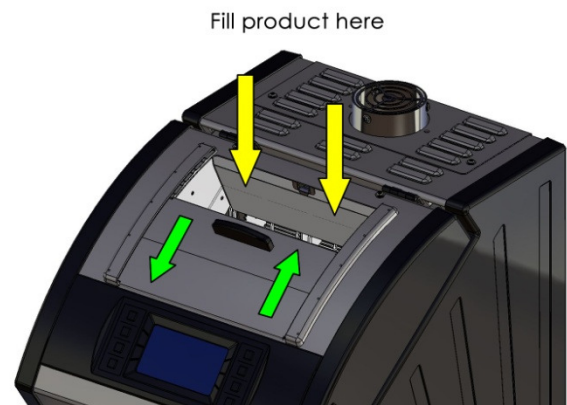


Filling:

Slide open the filling lid and enter the product in the filling chute.

Close the filling lid.

The cooking cycle will start automatically.



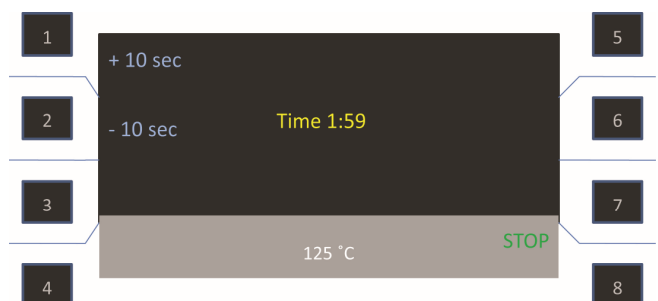
Cooking cycle:

During the cycle a timer will show the cooking time in the display.

Do **not** open the filling lid or remove the collection tray during the cycle.

The cooking time can be increased / decreased during the process.

The cooking cycle can be stopped at any time by pressing the 'stop button'.



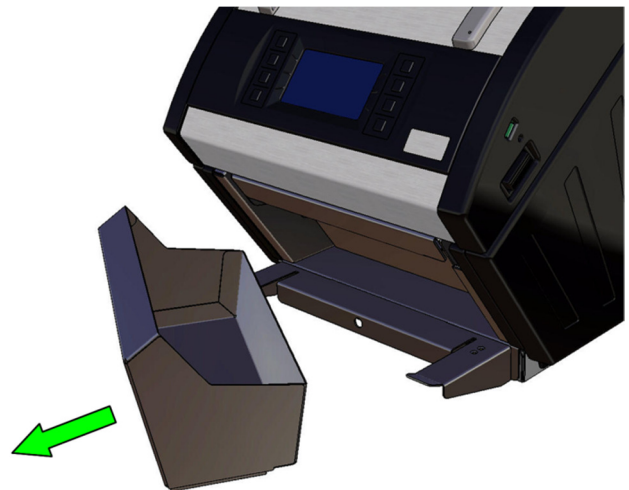
Delivery:

At the end of the cooking cycle, the product will be automatically delivered into the collection tray. Three beep tones will be audible.

When the display no longer shows 'delivering product', the collection tray can be removed from the shelf.

Fill the product into a serving plate and return the collection tray to the machine.

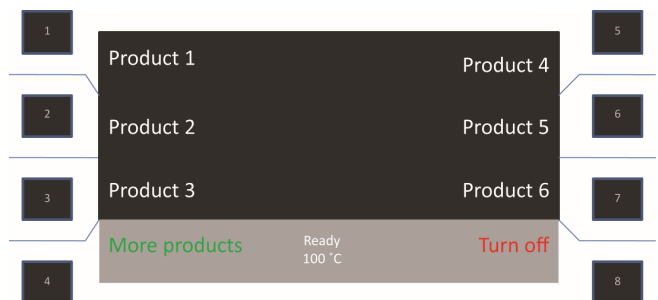
Ensure that the collection tray is relocated on its shelf as soon as possible.



3.4. Standby

When the machine has warmed up and is not making a cooking cycle, it will enter standby mode. In standby mode the machine will maintain a temperature of 95°C – 105°C, while at the same time it will regulate fans / lamps to use as little energy as possible. This will vary from 130W – 700W.

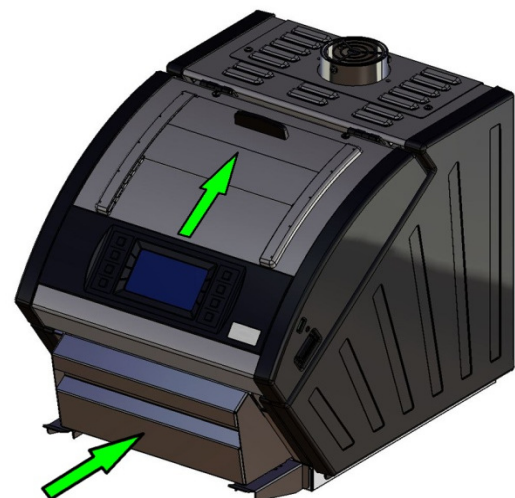
In standby mode the machine is always ready to start a cooking cycle. For the very first cooking cycle, when the standby temperature is below 120°C, the machine will automatically add extra time to the cooking time to ensure that the cooking quality is consistent.



Important :

When the machine is in standby mode, it is important that the filling lid is closed and the collection tray is in correct position.

If they are not in position, a text will show in the display to remind user to relocate the collection tray and close the filling lid. A beep tone will also be audible.



3.5. Cooling

Before turning off the machine, it is necessary to use a cooling function to remove heat from the internal components.

Press button 8 “turn off” to run the cooling program. When the temperature of the machine is below 40° C, the machine will enter standby mode.

Use the rocker switch on rear of machine to switch off the machine.

When the machine is switched off, the lid can be opened for daily cleaning.

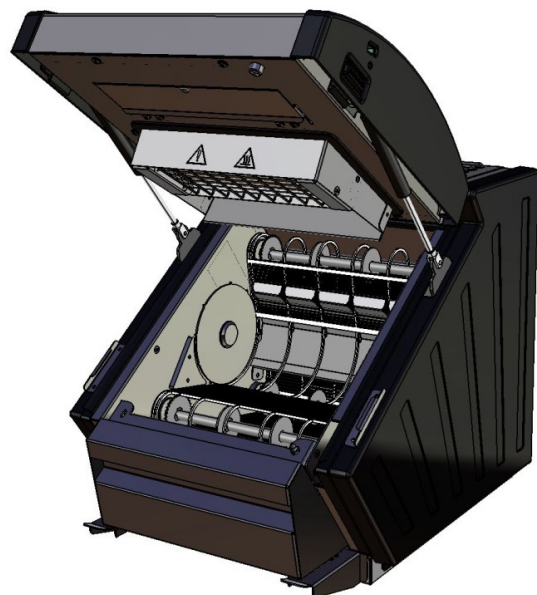


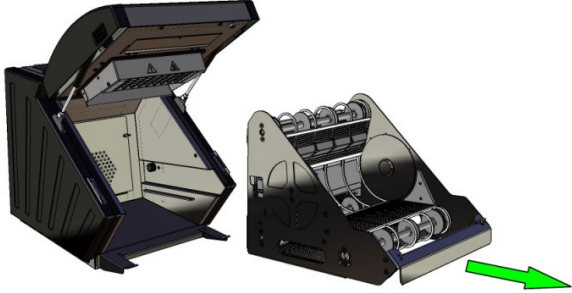
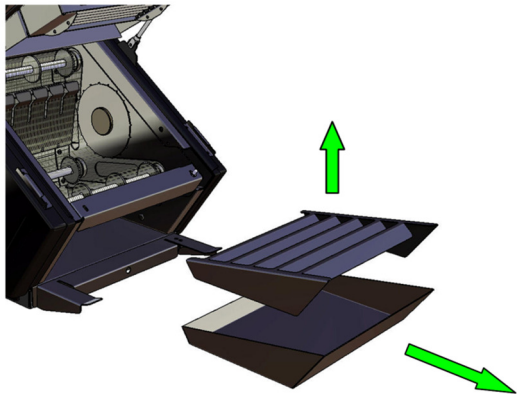
3.6. Opening of lid and removal of parts to be cleaned

Press the 2 locking clips on the sides of the lid and lift lid up to open.



2 gas springs will aid lifting and keep the lid in an upright position.

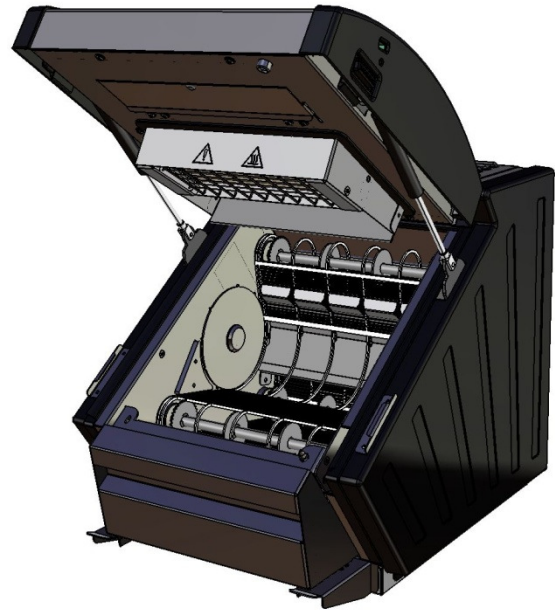


The cradle can be removed by sliding forwards.	 A technical illustration showing a black cradle being slid forward from its housing. A green arrow points to the right, indicating the direction of movement.
The drip tray can be removed and separated for cleaning. Slide forwards using handle.	 A technical illustration showing a drip tray being pulled out of a machine. A green arrow points upwards, indicating the tray is lifted out, and another green arrow points to the right, indicating it is moved forward.

3.7. Warnings

The internal parts of the machine contain moving parts and can be hot!

Do not place hands inside the machine while the machine is switched on, or if the machine is switched off before the cooling function has been activated .



Warning: The internal parts of the filling chute can be hot. Do not place hands inside the filling chute.

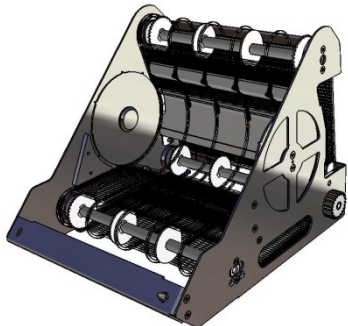
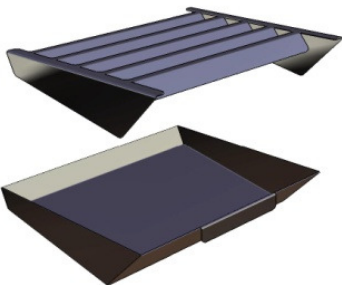


Do not open the lid while the machine is powered up. If the lid is opened by accident, the heating lamps will automatically be turned off, but internal components will remain hot.



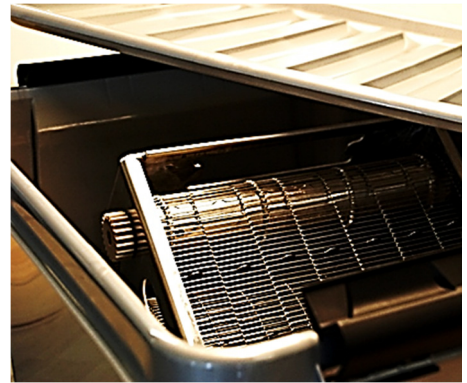
The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

4. Cleaning		
4.1. Cleaning of removable parts		
Cradle	Collection tray	Drip tray
		
Introduction To ensure an optimum performance of the FryMac MKII machine, the following cleaning instruction must be observed.		
Cleaning intervals The cradle, the drip tray with grill and the collection tray should be cleaned every day. The filter plate and lamp grid (if installed) must be cleaned minimum every second week.		
Cleaning agent Clean the cradle and the grill for drip tray: Greasestrip Plus from Ecolab or Suma Grill from Diversey - <i>a part of Sealed Air</i> - or other recommended strong detergent. Clean the collection tray and the lower drip tray in a washing solution with an ordinary dishwashing detergent for household use.		
Necessary precautions Always use protective gloves (ordinary rubber gloves) and safety goggles when using strong detergents. See description on the back of the label on the original packaging of the detergents.		
Restrictions due to local rules and regulations regarding storage and use of cleaning chemicals Always only use detergents that are allowed to store and use in the area where the machine is operated.		
Prerequisites You must use: A pair of rubber gloves A pair of safety goggles A container with lid for storage of the cradle and the grill for drip tray during cleaning. A spray bottle or an atomizer for the strong detergent Greasestrip Plus, Suma Grill or other recommended strong detergent.		
Important The strong detergent to be sprayed direct on the components, only , when these are placed inside the storage container for cleaning.		
Cleaning of the Cradle		

- Place the cradle and the grill for drip tray in the storage container.
- Spray the cradle on all sides /places – if possibly, lift the cradle slightly in order to allow all surfaces to be covered in the detergent.
- Place lid on container.
- Let the cradle and the grill for drip tray be in the container for 4 hours.

Clean the cradle and the grill for drip tray in a dishwasher – alternatively rinse the components thoroughly in ample water to ensure safe removal of the cleaning agent. Repeat cleaning, if the cradle is not clean.



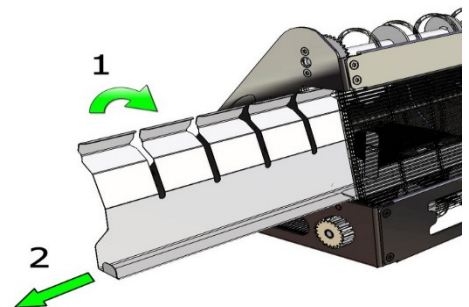
Removable belt tensioner.

If the machine is equipped with a cradle as shown in the picture, then the internal belt tensioner can be removed to aid cleaning.

1. Press spring release arm.



1. Rotate belt tensioner.
2. Slide out to remove.



4.2 Cleaning of internal oven surfaces

The internal stainless steel oven surfaces should be wiped down daily using an ordinary household detergent.

Note:

Be careful not to touch the halogen lamps.

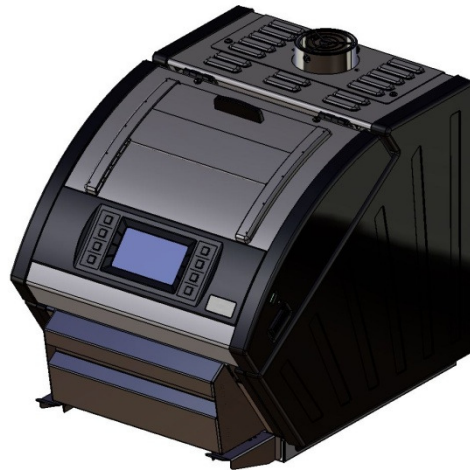
Chemicals for cleaning ovens or any other cleaning agents must **never** be splashed into the machine because of the halogen lamps.



4.3 Cleaning of external surfaces

The external surfaces can be wiped down with a soft damp cloth containing a mild soap solution.

Do not splash water to the external surfaces, as the water may then pass through the ventilations holes.

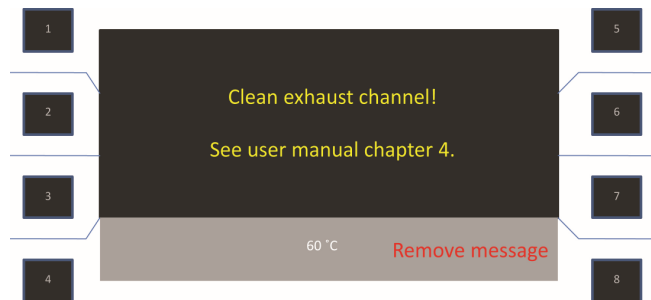


4.4. Cleaning of the exhaust channel

After every 5000 cycles the exhaust channel should be cleaned to remove build up fat deposits.

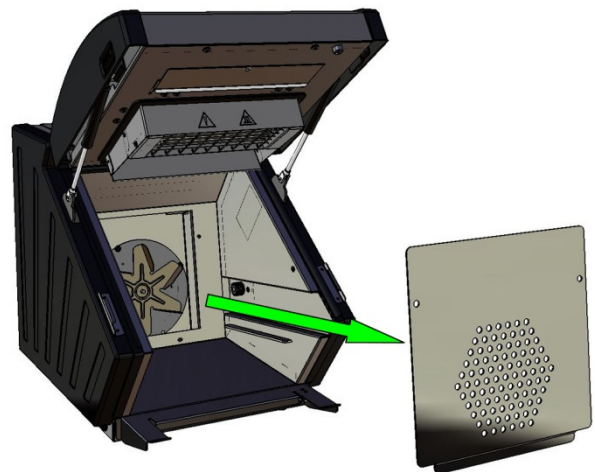
The message shown here will be displayed after every 5000 cycles. The message can be removed temporarily by pressing button 8.

The message will reappear again following 25 cycles.
To permanently remove message see below.

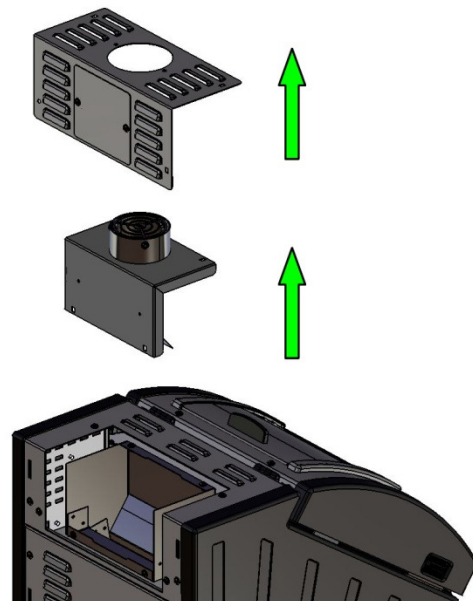


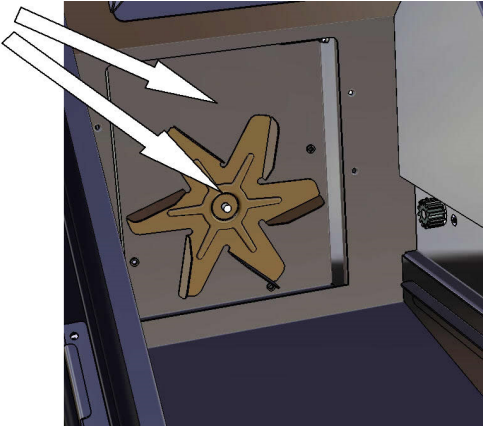
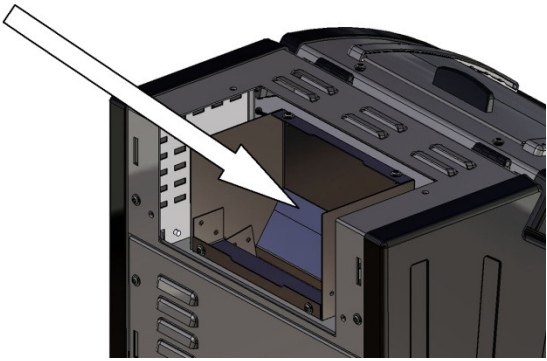
Remove the filter plate. The plate is fixed with screws.

Remove the Lamp Grid. Please gently slide the lamp grid to your right.



Remove the cover for exhaust and upper exhaust box. The covers are fixed with screws.



Clean the internal exhaust channel surfaces and fan impellor. Oven cleaning agent can be used to remove fat deposits on the stainless steel surfaces.	
Clean the internal upper exhaust channel surfaces. Oven cleaning agent can be used to remove fat deposits on the stainless steel surfaces.	
Refit covers and filter plate.	
To permanently remove the message, press button 5 & 6 for one second. The message will be displayed again after another 5.000 cycles.	

4.5 Warning	
Appliance is not to be cleaned with a water jet.	

5 Programs

5.5 Recipe programs

Display. The display contains pre-defined cycles with the name of the product next to relevant push button.

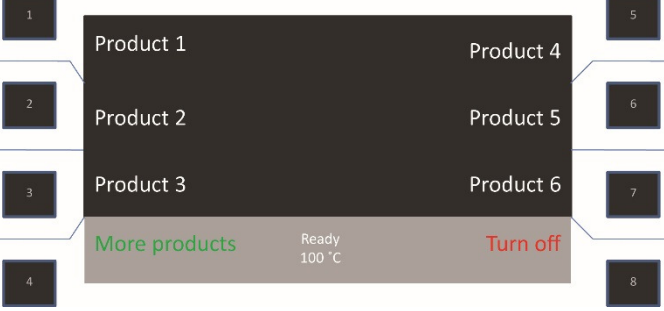
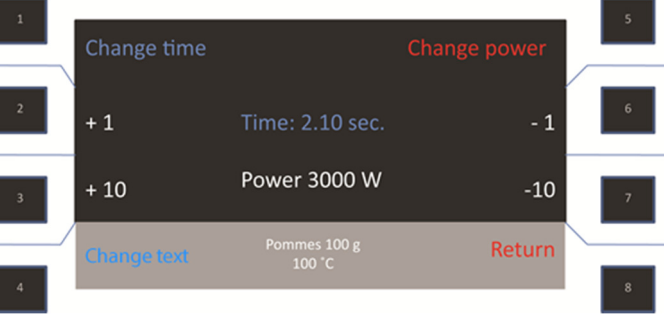
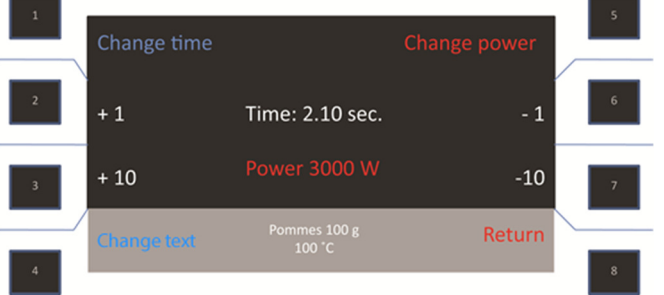
Standard programs. The machine has the following programs included as a default. Some programs require the product to be defrosted prior to cooking. See table below as an example.

Standard programs	Quantity	Frozen / Defrosted	Cooking time (minutes)	Power (Watts)
Fries 100g	100g	Frozen	2:00	3.000
Fries 200g	200g	Frozen	2:30	3.000
Fries 450g	450g	Frozen	4:20	3.000
Nuggets 5 pcs	5	Frozen	4:10	2.200
Beef	2	Frozen	3:00	3.000
Tip in menu	-	-	00:10	0
Tip in menu	-	-	00:10	0
Tip in menu	-	-	00:10	0
Tip in menu	-	-	00:10	0
Tip in menu	-	-	00:10	0
Tip in menu	-	-	00:10	0
Tip in menu	-	-	00:10	0
Tip in menu	-	-	00:10	0
Menu 1	-	-	00:10	0
Menu 2	-	-	00:10	0
Menu 3	-	-	00:10	0
Menu 4	-	-	00:10	0
Menu 5	-	-	00:10	0
Menu 6	-	-	00:10	0
Menu 7	-	-	00:10	0
Menu 8	-	-	00:10	0
Menu 9	-	-	00:10	0
Menu 10	-	-	00:10	0
Menu 11	-	-	00:10	0
Menu 12	-	-	00:10	0
Menu 13	-	-	00:10	0
Menu 14	-	-	00:10	0
Menu 15	-	-	00:10	0
Menu 16	-	-	00:10	0
Menu 17	-	-	00:10	0
Menu 18	-	-	00:10	0

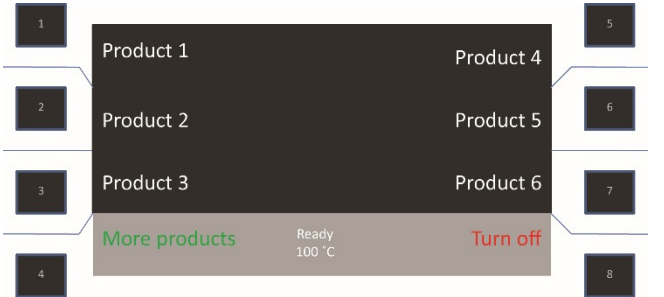
6 Adjustment of settings

6.5 Adjustment of time and temperature

The following procedure applies to all products:

Press and hold button 1, simultaneously as button 4 is pressed. This makes the menu change to menu for adjusting time (seconds) and power (Watts) for Product 1 (see next slide).	
Pressing button 1 : The color of the text "Time: 2.10 sec." is changed to blue. (Simultaneously "Power 3000 W" is shown in white). Use buttons 2, 3, 6 and 7 for adjusting the time. Pressing button 5 : The color of the text "Power 3000 w" is changed to red. (Simultaneously "Time: 2.00 sec." is shown in white). Use buttons 2, 3, 6 and 7 for adjusting the power. Note: The maximum power is 3000 watts.	
Pressing button 8 : The system returns to the previous menu. Pressing button 4 : The system enters the menu for changing the text "Product 1".	

6.6 Changing language

Press and hold button 4 for more than 5 seconds. The display shows a count-down from 5, after which the menu changes to the menu for counters and settings.	
---	--

Press button 2 "Settings".	
Press button 1 "Language".	
Press button corresponding to desired language.	
7 Audit values	
7.5 Reading audit values	
Press and hold button 4 for more than 5 seconds. The display shows a count-down from 5, after which the menu changes to the menu for counters and settings.	
Press button 1 'Counters'.	

Press button 1 “Show counters”. Press button 5 “Reset counters” to reset counters to 0. Note: The total count cannot be reset.	<table><tr><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td></tr></table>	1	2	3	4	5	6	7	8
1	2	3	4	5	6	7	8		
Total counters are shown in the left column. The second column can be reset to 0 for periodic readings.	<table><tr><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td></tr></table>	1	2	3	4	5	6	7	8
1	2	3	4	5	6	7	8		

8 Function testing

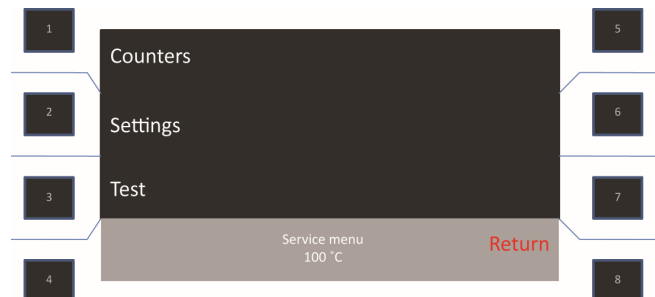
8.5 Making functional test of motors and fans

Press and hold button 4 for more than 5 seconds.

The display shows a count-down from 5, after which the menu changes to the menu for counters and settings.

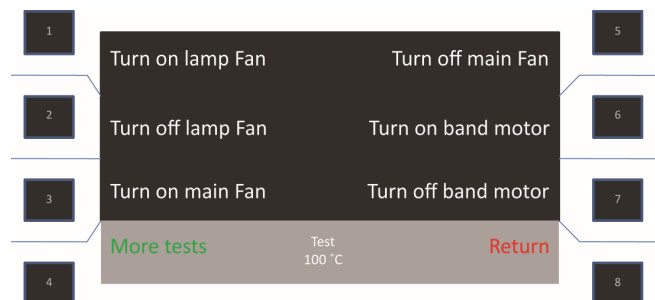


Press button 3 'Test'.



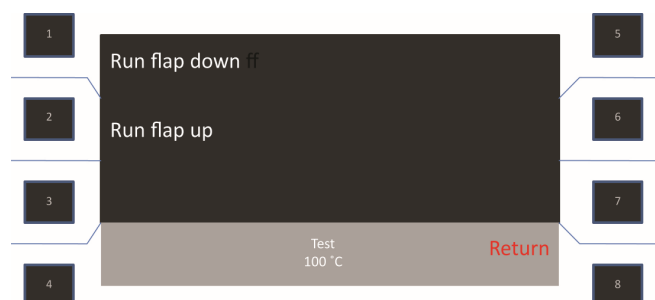
Motors and fans can be turned on / off to see if they are functioning. Fans run at maximum speed when on.

If any motors or fans do not turn on / off, contact a technician.



The flap can be run down / up to see if it is functioning correctly.

If flap is not run down / up, contact a technician.



9 Transport

9.5 Precautions for transport

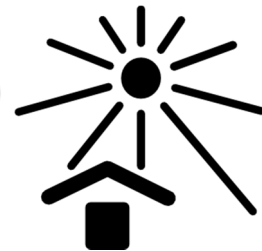
When the original packaging has been disposed of, transport must be done with care so that the machine is not subject to vibrations or shock. The machine must be cold before being moved.



10 Outdoor use

10.5 Precautions for outdoor use

E.g. at fairs, festivals or the like.
If the machine is placed outdoor, it has to be properly covered and protected so that it will not be wet because of rain or the like.



11 Maintenance

See Cleaning, chapter 4.

12 Faultfinding

Fault	Possible reason	What to do about it	Explanations
The machine does not power up.	The machine is not properly connected to electricity. Switch on rear side has not been turned on.	Connect to electricity. Turn on.	
Fuses blow when starting up machine.	The fuse is too small.	Ensure that plug has a fuse of minimum 13A/230V.	
French fries are black at ends.	The filter is blocked. Temperature is too high. Cooking time is too long. Quantity of French fries used is too small compared to program selected.	Clean filter. Adjust temperature or time. Note: Always clean filter before adjusting temperature settings.	

Outer surface of filling lid or outer lid cover hot.	The filter is blocked. A blocked filter restricts the cooling air flow in the lid.	Clean filter.	
Product is cold after cooking.	The thermal overheating protection fuse has been triggered.	Call a technician. Do not reset the thermal fuse without first calling a technician to investigate the cause of the overheating.	
Heating lamps do not turn on during cooking process.	The thermal overheating protection fuse has been triggered.	Call a technician. Do not reset the thermal fuse without first calling a technician to investigate the cause of the overheating.	

13 Technical data

Width = 36 cm
 Height = 40 cm
 Depth = 48 cm
 Weight = 29 kg
 Power supply = AC 230V, 50 Hz
 Power consumption during operation = 2800W
 Power consumption during standby = 130 – 750W
 Noise output = below 60 dB (A)



14 Disposal of old equipment

Protecting the environment: This product must not be disposed of with normal household waste. Should you find one day that your Mom-s machine needs replacement, or if it is of no further use to you, do not dispose of it with household waste. This product must be available for separate collection.

Mom-s provides a facility for the collection of electrical products once they have reached the end of their working life. Contact Mom-s A/S for instructions.



15 Guarantee

There is a 12 month guarantee with the machine, covering manufacturing defects, faulty design, workmanship or materials.

This guarantee is valid, subject to that cleaning and servicing instructions are followed and complied with in accordance with the instructions, including the environmental conditions under which the machine is located.

We reserve the right, subject to the following conditions, to repair the defective appliance (or any part thereof) or, at our discretion replaced free of charge.

The guarantee is no longer valid in case of breach of contract or if the machine is used for any other purposes than stated in the manual.

The following parts are not covered by the guarantee:

- Halogen lamps
- Conveyor
- ! Damages caused by mishandling, fire, accident, misuse, wear and tear, neglect, incorrect adjustment or repair, to damage caused through installation, adaption or modifications.

Repairs covered by guarantee are made within normal working hours.

All servicing of the machine must be done by authorized personnel.

Guarantee may be vary depending on agreement between purchaser and distributor.



Mom's A/S
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